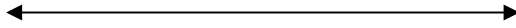


'Our Dessert Menu'



| | |
|--|------|
| apple turnover | \$15 |
| <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i> | |
| Plucky cake | \$15 |
| <i>strawberry cake, coconut mousse, strawberry jam, coconut buttercream</i> | |
| passion fruit black forest cake | \$16 |
| <i>chocolate mousse, passion fruit curd, cherry compote, chocolate cherry ice cream</i> | |
| matcha opera cake | \$16 |
| <i>almond joconde, matcha diplomat cream, vanilla crèmeux, vanilla ice cream</i> | |
| something for everyone - a trio | \$20 |
| <i>apple fritter, orange sugar, apple compote / pistachio cannoli, strawberry compote / chocolate caramel mousse, caramel diplomat cream</i> | |
| tasting of seasonal ice creams or sorbets | \$15 |
| <i>waffle tuile</i> | |
| daily selection of artisanal and farmhouse cheeses | \$24 |
| <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i> | |

Dessert Cocktails

AMARO ARANCIA – After a delicious meal an interesting digestif is the perfect ending. This libation has a muddled orange slice, Amaro Nonino, Pierre Ferrand Dry Curacao and a touch of club. Served on the rocks. \$17.50

CAKE ME CRAZY – Too full for another bite. Enjoy dessert in a glass! High Ground Vodka, Casoni Limoncello di Sorrento, housemade blueberry vanilla syrup with lemon juice are served in a chilled martini glass with a vanilla sugar rim. \$17.50

Katherine King, Pastry Chef

Gloria LaGrassa, Owner

6/12/26